**UNITED STATES DEPARTMENT OF AGRICULTURE**
**FOOD SAFETY AND INSPECTION SERVICE**
**WASHINGTON, DC**

# FSIS NOTICE

57-16 | 8/22/16

## ELIMINATION OF THE EGGDOM SAMPLING PROGRAM

**NOTE: DO NOT IMPLEMENT THIS NOTICE UNTIL SEPTEMBER 21, 2016.**

### I. PURPOSE

This notice informs inspection program personnel (IPP) that FSIS is eliminating its domestic egg products sampling program (EGGDOM). The EGGDOM sampling program analyzes domestic pasteurized liquid egg products bearing shelf-life claims for the presence of *Listeria monocytogenes (Lm).* FSIS will continue to collect samples of dried, frozen, and liquid pasteurized egg products under its Egg Monitoring (EM) sampling projects and test them for both *Salmonella* and *Lm*. Additionally, FSIS will begin co-analyzing imported egg products samples under its imported egg products sampling program (EGGIMP).

### II. BACKGROUND

A. To ensure that pasteurized, ready-to-eat (RTE) egg products are safe and wholesome, FSIS analyzes them for the presence of *Salmonella*. If pasteurized egg products bear a shelf-life claim, the Agency also samples them for *Lm*. FSIS analyzes egg products for *Salmonella* and *Lm* because they are pathogens of public health concern and adulterate these products.

**NOTE:** Pasteurized egg products are RTE. They do not require additional steps to ensure food safety.

B. To enhance public health protection associated with pasteurized egg products for consumers, FSIS is modernizing its egg products sampling programs to mirror FSIS's other RTE testing programs. Therefore, all domestic and imported pasteurized egg products that FSIS analyzes for *Salmonella* will be co-analyzed for *Lm* starting on September 21, 2016. At that time, FSIS will immediately eliminate the EGGDOM sampling program in which FSIS conducts the analysis for *Lm* quarterly and at the end of shelf-life on products with shelf-life claims. Instead, the Agency will continue to collect samples of dried, frozen, and liquid pasteurized egg products under its seven EM and EGGIMP sampling projects and test them for both *Salmonella* and *Lm*.

### III. SHELF-LIFE CLAIMS

A. Egg products plants seeking initial approval to produce extended shelf-life products must validate that that production process achieves the shelf-life claimed on the label by accumulating data for a minimum of five consecutive production lots.

**NOTE:** Only liquid egg products bear shelf-life claims.

B. Results of examination of a minimum of four samples per lot by the egg products plant must show that, when properly refrigerated, such products remain wholesome and organoleptically satisfactory through the claimed shelf-life. The data, including results of organoleptic evaluations at the end of the shelf-life, must demonstrate that the process achieves the shelf-life stated on the product label and that the product has tested negative for *Salmonella* and *Lm* immediately after packaging and has tested negative for *Lm* at the end of the claimed shelf-life. The production process for shelf-life products must be validated before egg products plants may use a shelf-life claim on egg products. Plants are to make records and other supporting documentation available to IPP upon request.

C. Alternatively, the plant may have other data available that can perform the function of supporting the process. Other data would include data generated to support the same production process for the same shelf-life product using the same equipment, but at a different egg products plant. If other data are used to support the production process, the product may be immediately labeled with a shelf-life claim.

## IV. IPP RESPONSIBILITIES

A. In accordance with FSIS Directive 5030.1,*"Inspection Methodology Utilizing the Public Health Information System (PHIS) for the Verification of Regulatory Compliance in Egg Products Plants,"* IPP are to:

1. Verify that the egg products plant has accumulated data demonstrating that the production process achieves the shelf-life claimed on the label of products bearing shelf-life claims and that the product will test negative for *Salmonella* and *Lm* immediately after packaging and will test negative for *Lm* at the end of the claimed shelf-life; and

2. Verify that the egg products plant has validated its production process for shelf-life products prior to the egg products plant using the shelf-life claim on egg products.

B. If IPP have questions or concerns regarding records or supporting documentation, they are to contact their immediate supervisor.

C. IPP are to discontinue submitting EGGDOM samples to the FSIS Field Laboratories [30 days after the issuance of this notice].

## V. QUESTIONS

Refer questions regarding this notice to the Policy Development Staff through askFSIS or by telephone at 1-800-233-3935. When submitting a question, use the Submit a Question tab, and enter the following information into the fields provided:

Subject Field: Enter **FSIS Notice 57-16**
Question Field: Enter your question with as much detail as possible;
Product Field: Select **General Inspection Policy** from the drop-down menu;
Category Field: Select **Egg Products** from the drop-down menu;
Policy Arena: Select Domestic (U.S.) from the drop down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question**

**NOTE:** Refer to FSIS Directive 5620.1 *Using askFSIS*, for additional information on submitting questions.

Assistant Administrator
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